



Costa Rica SHB EP

Finca El Salitre Micro-Lot

COCOA – TOASTED NUT– LIGHT CITRUS

LATIN AMERICA



Producer: Ronny Hernandez Padilla & Ana Vita Padilla Solis



Region: Santa Cruz de Leon Cortez, Tarrazu



Cultivar: Caturra & Catuai



Processing: Fully washed



Elevation: 1750 - 1800 masl



Harvest: January - February



Ripe coffee cherries at Finca El Salitre



Santa Cruz de Leon, Tarrazu



Finca El Salitre is located in the micro region of Santa Cruz de Leon Cortez within the greater Tarrazu growing region. Producers Ronny Hernandez Padilla and Ana Vita Padilla Solis have 7 hectares of coffee trees and they're proud of the quality they yield, in part influenced by their farm's high altitude. After collecting cherry they bring it to the Rio Jorco micro mill for processing.

Run by third-generation coffee producers, the Rio Jorco mill is responsible for wet milling and drying some of the highest quality coffees grown in the Tarrazu region, including coffees that regularly place in the Cup of Excellence. More than fifty farmers in the region bring their coffee cherry to be processed and are paid for their cherry based on cup quality. In addition to quality, Rio Jorco is dedicated to preserving the natural beauty and ecology of the land. Three-quarters of the land is a private reserve.

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